

RICE QUEEN

ORIENTAL DINER & BAR

LITTLE CHINA GIRL

\$39 PER HEAD

- KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chillies
- Steamed vegetable and chive dumplings with Tamari, sesame and black vinegar dressing
- Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli
- Thai beef salad with burnt chilli, peanut and crispy shallots finished with Kenny's dressing
- Kiri Hodi - aromatic Sri Lankan vegetable curry of broccoli, baby corn, potato and snake beans
- Stir fry seasonal Asian greens with garlic
- Steamed rice

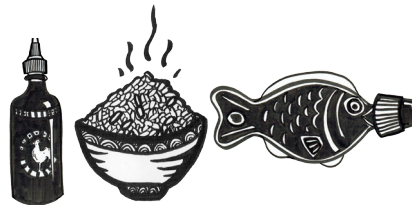
**VEGETARIAN, VEGAN, GLUTEN FREE
AND FRACTOSE FREE OPTIONS ARE
AVAILABLE FOR ALL BANQUETS**

ME SO HUNGRY

\$49 PER HEAD

Can't decide? Rice Queen make you full with her Chef's selection shared banquet menu.

The easiest way to experience all that Rice Queen has to offer, with 3 courses of favourites and specially created chef's special dishes



MAKE YOUR BANQUET BIGGER!

- Crispy Tofu Bao - \$4 per head
- Pork belly Bao - \$6 per head
- Pork bites - \$5 per head
- Chilli Lime Squid Salad - \$7 per head
- Rice Queen Fried Rice - \$6 per head
- Penang kway Teow - \$10 per head
- 48 hour spicy beef short ribs - \$12 per head
- Korean Pulled pork shoulder - \$10 per head
- Roti - \$2 per head

**ALL ITEMS MUST BE ORDERED FOR
THE WHOLE TABLE**

E. HONDA

\$59 PER HEAD

- KFC (Korean Fried Chicken) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chillies
 - Caramelised pork bites, twice cooked pork belly served with green nam jim, crispy shallots, satay sauce and salted cucumber
 - Steamed vegetable and chive dumplings with Tamari, sesame and black vinegar dressing
 - Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli
 - Chilli lime squid, pan fried served with a salad of glass noodles, cucumber, goji berries and kewpie mayo
 - 48 hour slow-cooked spicy Ssamjang beef short-ribs, served with steamed bao and house-made condiments
 - Kiri Hodi - aromatic Sri Lankan vegetable curry of broccoli, baby corn, potato and snake beans
 - Stir fry seasonal Asian greens with garlic
 - Steamed rice
 - Coconut panna cotta with berry soup and mango dust
 - Dark chocolate sorbet served with a dash of Kahlua & Frangelico, sesame seeds and a touch of chili
- ONLY AVAILABLE FROM 8PM FRI - SAT**

FOOD ALLERGIES: Some menu items contain nuts, seeds, shellfish and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of traces of such ingredients. If you have a severe allergy, please inform us.

RICE QUEEN

ORIENTAL DINER & BAR

VEGETARIAN & VEGAN

Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli

KFC (Korean Fried Cauliflower) Eric's seven spice crispy cauliflower tossed with spring onion and whole chillies.

Steamed vegetable and chive dumplings with tamari, sesame and black vinegar dressing

Papaya salad with snake beans, cherry tomatoes, peanuts, crispy shallots and fresh herbs in lime soy dressing

Kiri Hodi - aromatic Sri Lankan vegetable curry of broccoli, baby corn, potato and snake beans

Stir fry seasonal Asian greens with garlic

Steamed rice

VEGETARIAN & GLUTEN FREE

Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli

KFC (Korean Fried Cauliflower) Eric's seven spice crispy cauliflower tossed with spring onion and whole chillies.

San choy bau with stir-fried tofu, water chestnuts, mushrooms and snake beans

Papaya salad with snake beans, cherry tomatoes, peanuts, crispy shallots and fresh herbs in lime soy dressing

Kiri Hodi - aromatic Sri Lankan vegetable curry of broccoli, baby corn, potato and snake beans

Stir fry seasonal Asian greens with garlic

Steamed rice

SPECIAL BANQUETS

\$39 PER PERSON

GLUTEN FREE

Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli

KFC (Korean Fried Cauliflower) Eric's seven spice crispy chicken ribs tossed with spring onion and whole chillies.

San choy bau with stir-fried tofu, grilled chicken, water chestnuts, mushrooms and snake beans

Thai beef salad with burnt chilli, peanut and crispy shallots finished with Kenny's dressing

Kiri Hodi - aromatic Sri Lankan vegetable curry of broccoli, baby corn, potato and snake beans

Stir fry seasonal Asian greens with garlic

Steamed rice

DESSERT COURSE CAN BE ADDED TO ANY BANQUET



FRUCTOSE FREE

Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli

KFC (Korean Fried Cauliflower) Eric's seven spice crispy chicken ribs tossed with capsicum and whole chillies

San choy bau with stir-fried tofu, grilled chicken, water chestnuts, mushrooms and snake beans

Papaya salad with snake beans, cherry tomatoes, peanuts and fresh herbs in lime soy dressing

Rice Queen fried rice with prawn, char siu roast pork, and roasted chilli sauce

Stir fry seasonal Asian greens

Housemade pickles

VEGETARIAN & FRUCTOSE FREE

Warmed King Oyster mushrooms, eggplant puree, Szechuan seasoning, baby herbs and burnt chilli

KFC (Korean Fried Cauliflower) Eric's seven spice crispy cauliflower tossed with capsicum and whole chillies.

San choy bau with stir-fried tofu, grilled chicken, water chestnuts, mushrooms and snake beans

Papaya salad with snake beans, cherry tomatoes, peanuts and fresh herbs in lime soy dressing

Rice Queen fried rice with seasonal vegetables and roasted chilli sauce

Stir fry seasonal Asian greens

Housemade pickles